Talea
Ring

Operation and maintenance manual

Before using the machine, please read the attached operating instructions.
Carefully read the safety rules.

CE

FOR HOUSEHOLD USE ONLY

Saeco

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Save these instructions.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service center. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only.

1 Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
2 Never use warm or hot water to fill the water tank. Use cold water only.
3 Keep your hands and the cord away from hot parts of the appliance during operation.
4 Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
5 For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.
6 Do not use flavored or caramelized coffee.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
B. Longer detachable power-supply cords or extension cords are available and may used if care is exercised in their use.
C. If a long detachable power-supply cord or extension cord is used,
   1. The marker electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance
   2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
   3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

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GENERAL INFORMATION

This coffee machine is suitable for preparing espresso coffee using coffee beans, and it is equipped with a device to dispense steam and hot water. The machine is designed for domestic use only, and is not suitable for heavy or professional use.

Warning: no liability is assumed for any damage caused by:
- incorrect use not in accordance with the intended uses;
- repairs not carried out by authorized customer service centers;
- tampering with the power cord;
- tampering with any part of the machine;
- the use of non-original spare parts and accessories;
- failure to descale the machine or use at temperatures below 0°C (32°F).

IN THESE CASES, THE WARRANTY IS NOT VALID.

THE WARNING TRIANGLE INDICATES ALL IMPORTANT INSTRUCTIONS FOR THE USER'S SAFETY. PLEASE FOLLOW THESE INSTRUCTIONS CAREFULLY TO PREVENT SERIOUS INJURIES!

HOW TO USE THESE OPERATING INSTRUCTIONS.

Keep these operating instructions in a safe place and make them available to anyone else who may use the coffee machine. For further information or in case of problems, please refer to an authorized service center.
For Saeco customer service, call 1-800-933-7876 in the U.S., or 1-514-385-5551 in Canada.

TECHNICAL DATA

Nominal voltage	See label on the appliance
Power rating	See label on the appliance
Power supply	See label on the appliance
Shell material	ABS - Thermoplastic
Size (w x h x d)	313 x 372 x 408 mm - 12.60 x 14.57 x 15.75 in
Weight	9 Kg - 19.8 lbs
Cable length	1200 mm - 47.24 in
Control panel	Front
Water tank	1.7 liters - 57.5 oz (removable)
Coffee bean hopper capacity	250 grams - 8.9 oz of coffee beans
Pump pressure	15 bar
Boiler	Stainless steel
Coffee grinder	Ceramic
Quantity of ground coffee	7 - 10.5 grams / 0.25 - 0.37 oz.
Dregdrawer capacity	14 portions
Safety devices	Boiler pressure safety valve – Double safety thermostat.

Subject to engineering and manufacturing changes due to technological developments.

4 APPLIANCE

ACCESSORIES

Pre-ground coffee measuring scoop and grinder adjustment key

Intenza water filter

Water hardness test strip

Lubricant for the brew group

Power cord

STARTING THE MACHINE

Make sure the power button is not pressed and the machine is turned off. Check the machine features on the label on the bottom of the appliance.

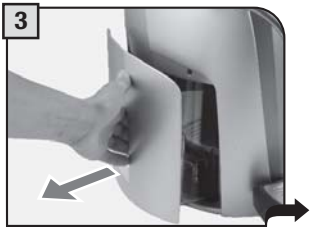
1

Remove the coffee bean hopper lid.
Fill the hopper with coffee beans.

2

Close the lid pushing it down completely.

3

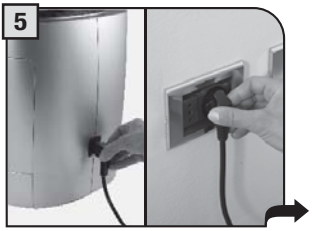


Remove the water tank.
Install the water filter as recommended on page 7.

4

Fill the tank with fresh drinking water. Do not exceed the “max” level indicated on the water tank. Once filled, place the tank back into the machine.

5



Insert the plug into the socket located on the back of the machine and insert the other end into a power outlet with suitable current.

6

Place a container beneath the hot water/steam wand.

7

Press the main power button to the “ON” position.

The machine automatically primes the water circuit.

The machine is now ready for use.

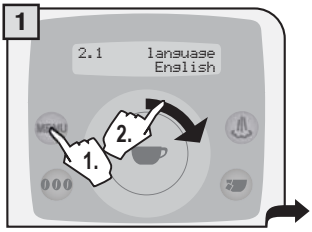
Water may not be dispensed into the container.

This should not be considered a malfunction.

6 INSTALLATION

SETTING THE LANGUAGE

When the machine is switched on for the first time, it requires the selection of the desired language. This allows you to adjust the parameters of the beverages to the typical parameters of the country where the machine is used. This is why some languages are differentiated also by country.



Select the desired language by navigating the click wheel with your finger.

When the desired language is displayed, press .

The machine starts and displays all the messages in the selected language.

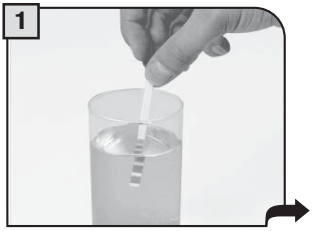
Wait until the machine completes the warming phase.

Once the warming phase is completed, a small quantity of water is dispensed. Wait for this rinsing to be completed automatically. Refer to page 21 to enable/disable the rinsing function.

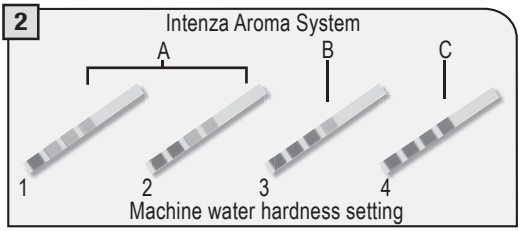
The machine is now ready to brew.

SETTING THE WATER HARDNESS

The test strip can only be used for one measurement.



Immerse the water hardness test strip in water for 1 second.



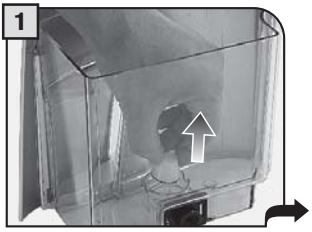
Check the water hardness value and set:
- the machine water hardness level (page 21);
- the Intenza Aroma System (page 7).

INTENZA WATER FILTER

To improve the quality of the water you use, and to extend the life of your machine at the same time, it is recommended that you install the water filter. After installation, select the water filter function under the maintenance menu (see page 21). By setting the water filter status to ON, the machine informs the user when the filter must be replaced.

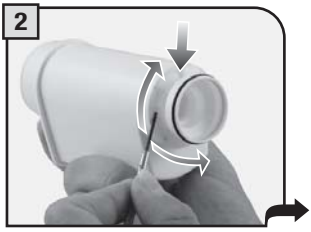
Remove the water filter from its packaging, immerse it vertically (with the opening facing upwards) in cold water and gently press its sides so as to let the air bubbles out.

1



Remove the small white filter from the water tank and store it in a dry place sheltered from dust.

2



Set the Intenza Aroma System:
A = Soft water
B = Medium water (standard)
C = Hard water

3

Insert the filter in the empty tank. The reference mark and the groove must match. Push firmly until it is completely inserted.

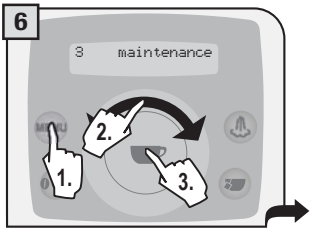
4

Fill the water tank with fresh drinking water and re-insert it into the machine.

5

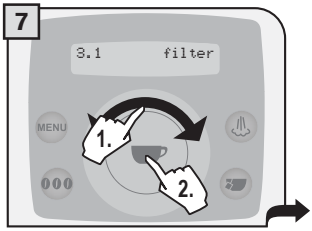
Place a container beneath the hot water/steam spout.

6



Press **MENU**.
Select “maintenance” and press the button.

7



Select “filter” and press again.

8

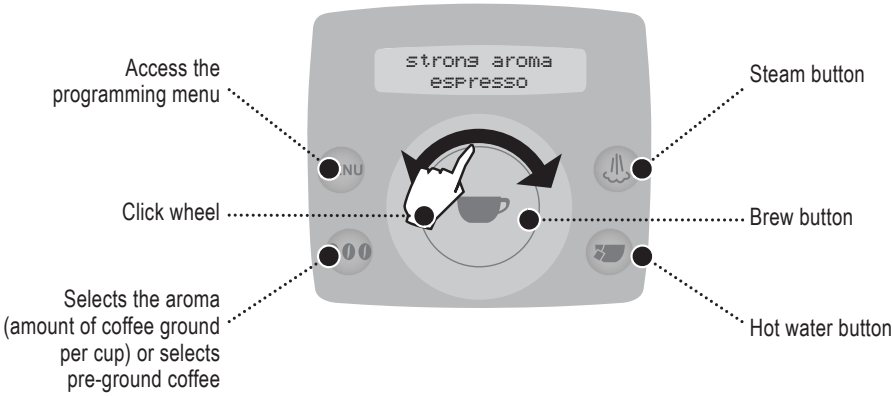
Select “activate” and press the button.

9

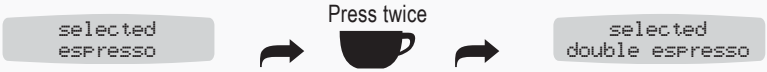
Turn the knob to the position. Water dispensing begins.

When the machine has finished, turn the knob until it is in the rest position (●). Press **MENU** a few times until the “exit” message is displayed. Then press . The machine is now ready for use. **NOTE: if the Intenza water filter is not used, insert the small white filter previously removed (see step 1) into the water tank.**

8 CONTROL PANEL



- Press the button twice to make 2 cups.
  This operation can be performed up until the grinding of the first cup is complete.



- To brew 2 cups, the machine dispenses the first coffee and briefly interrupts dispensing in order to grind the second serving of coffee.
  Coffee dispensing is then restarted and completed.

AROMA OPTI-DOSE (ADJUSTS THE COFFEE DOSE PER CUP)

It is possible to choose three aroma options (strong, medium and mild) by pressing the button. These indicate the quantity of coffee the machine grinds for each beverage. This button is also used to select the pre-ground coffee function.

strong aroma espresso

medium aroma espresso

mild aroma espresso

pre-ground espresso

SELECT THE AMOUNT OF COFFEE TO BE GROUND BEFORE DISPENSING THE BEVERAGE.

COFFEE STRENGTH

The SBS dial has been carefully designed to give your coffee the fullness and intensity you desire. Simply turn the dial, and you will notice that the coffee brewed will adjust to the setting selected.

SBS – SAECO BREWING SYSTEM

SBS adjusts the fullness of the brewed coffee. The coffee may even be adjusted while brewing. This adjustment has an immediate effect on the selected type of brewing.

ADJUSTING THE HEIGHT OF THE DRIP TRAY

Adjust the drip tray to the appropriate cup size before selecting the beverage.

The drip tray height is adjustable to fit different sized cups. To adjust the drip tray, lift it or lower it manually until it reaches the desired height.

SAECO ADAPTING SYSTEM

Coffee is a natural product and its characteristics may change according to its origin, blend and roast. The Saeco coffee machine is equipped with a self-adjusting system that allows the use of all types of coffee beans available on the market (not including flavored or carmelized).

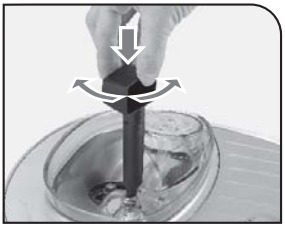
- The machine automatically adjusts itself in order to optimize the extraction of the coffee, ensuring perfect compression of the beans to obtain a creamy espresso coffee that is able to release all the aromas, regardless of the type of coffee used.
- The optimization process is a learning process that requires the brewing of a certain number of coffees to allow the machine to adjust the compactness of the ground coffee.
- Attention should be given to special blends, which require grinder adjustments in order to optimize the extraction of the coffee (see page 11).

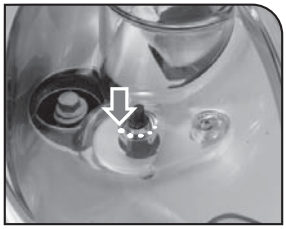
COFFEE GRINDER ADJUSTMENT

The machine enables a slight adjustment of the coffee grinder. Coffee may be ground according to your own tastes.

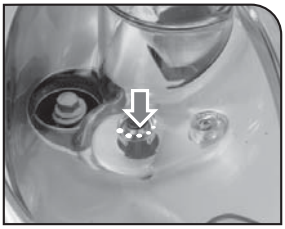
The adjustment must be performed using the small pin located inside the coffee bean hopper. This must be pressed down and turned using the supplied grinder adjustment key only.
Press and turn the pin one notch at a time.
You must brew 2-3 coffees before you will taste a difference.

The references located inside the bean hopper indicate the grind setting.

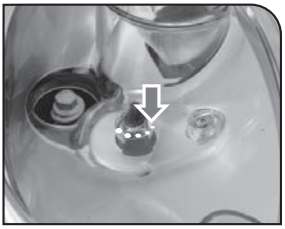




COARSE GRIND



MEDIUM GRIND



FINE GRIND

12 BEVERAGE DISPENSING

COFFEE BREWING CAN BE STOPPED AT ANY TIME BY PRESSING THE ☕ BUTTON AGAIN.

THE STEAM WAND MAY REACH HIGH TEMPERATURES: DANGER OF SCALDING. DO NOT TOUCH IT WITH BARE HANDS.

Check that all the containers are clean. To carry out this operation, follow the instructions in the “Cleaning and Maintenance” section (see page 27).

To brew 2 cups, the machine dispenses the first coffee and briefly stops dispensing in order to grind the second serving of coffee. Coffee dispensing is then restarted and completed.

BREWING WITH WHOLE BEANS

This procedure shows how to brew an espresso. To brew another type of coffee, select it by navigating the click wheel with your finger. Use appropriate espresso or coffee cups so that the coffee will not overflow.

1

Adjust the drip tray according to the the height of the cup(s).

2

Place one cup if you want one coffee only. Place two cups if you want two coffees.

3

Select the desired beverage by navigating the click wheel with your finger.

4

If desired, select the quantity of coffee to be ground by pressing the ●●● button one or more times.

5

Press the ☕ button: once for 1 cup and twice for 2 cups. The machine begins dispensing the selected beverage.

The machine finishes dispensing automatically based on the quantity determined by the manufacturer. It is possible to customize this quantity (see page 18).

DISPENSING BEVERAGES WITH GROUND COFFEE

The machine allows you to use pre-ground and decaffeinated coffee.
Pre-ground coffee must be scooped into the bypass doser positioned next to the coffee bean hopper. Only use coffee that is ground specifically for espresso machines and never coffee beans or instant coffee.

WARNING: ONLY PUT PRE-GROUND COFFEE INTO THE BYPASS DOSER WHEN YOU WISH TO BREW THIS TYPE OF BEVERAGE.

ONLY INSERT ONE SCOOP OF GROUND COFFEE AT A TIME. TWO CUPS OF COFFEE CANNOT BE DISPENSED AT THE SAME TIME.

The preparation of an espresso using pre-ground coffee is shown in the example given below. The customized option of using pre-ground coffee is shown on the display.

1

Select the desired beverage by navigating the click wheel with your finger.

2

Select the function by pressing the 000 button until the pre-ground option appears. Press the ☕ button to confirm.

3

A message reminds the user to insert ground coffee into the bypass doser.

4

Pour one scoop of ground coffee into the bypass doser using the measuring scoop provided.

5

Press the ☕ button to start brewing.

Note:
- If brewing does not start within 30 seconds from the appearance of the message (3), the machine will return to the main menu and discharge any pre-ground coffee into the dregdrawer;
- If no pre-ground coffee is poured into the bypass doser, only water will be dispensed;
- If the dose is excessive or if 2 or more scoops of coffee are inserted, the machine will not brew the beverage, and the coffee in the bypass doser will be discharged into the dregdrawer.

14 BEVERAGE DISPENSING

HOT WATER DISPENSING

DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE HOT WATER/STEAM WAND MAY REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.

1

Place a container beneath the hot water/steam wand.

2

Press the button.

3

Turn the knob to the position.

4

The display shows “brewing... hot water”.

5

Wait until the machine has dispensed the desired quantity of water.

6

When the machine has dispensed the desired quantity, turn the knob until it is in the rest position (●).

7

To dispense another cup of hot water, repeat this operation.

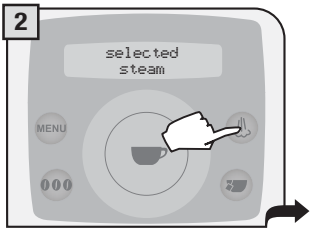
DISPENSING STEAM

DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE HOT WATER/STEAM WAND MAY REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.

1

Place a container with the beverage to be frothed beneath the hot water/steam wand.

2



Press the button.

3

Turn the knob to the position.

4

The display shows “brewing... steam”

5

Heat the beverage by gently swirling the container while steam is dispensed.

6

When you have finished, turn the knob until it is in the rest position (●).

7

Repeat the operation to froth another beverage.

After dispensing steam, clean the wand as described on page 27.

16 BEVERAGE DISPENSING

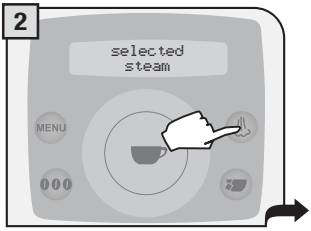
CAPPUCCINO

DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE HOT WATER/STEAM WAND MAY REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.

1

Fill 1/3 of the cup with cold milk.

2



Press the button.

3

Immerse the hot water/steam wand in the milk.

4

Turn the knob to the position.

5

Froth the milk by gently swirling the cup.

6

When you have finished, turn the knob until it is in the rest position (●).

7

Place the cup beneath the dispensing head.

8

Press the button once: coffee dispensing begins.

After dispensing, clean the wand as described on page 27.
To brew 2 cappuccinos:

- froth two cups of milk by following step 1 to 6;
- brew two coffees by following steps 7 and 8 (in this case, press the button twice).

This device, which may be purchased separately, enables you to easily and comfortably prepare delicious cappuccinos.

Milk Island - 04
Type MKI001

Milk Island - 08
Type MKI002

Warning: before using the Milk Island, read the manual and all precautions carefully for correct use.

Important Note: the quantity of milk in the carafe must never be below the "MIN" minimum level nor exceed the "MAX" maximum level. Thoroughly clean all the Milk Island components after use.

To guarantee best results when preparing cappuccino, we recommend using cold (0-8°C / 32-45°F), partially skimmed milk.

1

Fill the milk carafe with the quantity of milk desired (between the MIN and MAX levels indicated).

2

Place the milk carafe onto the base of the Milk Island. Check that the light on the base is green.

3

Turn the knob to the position.

4

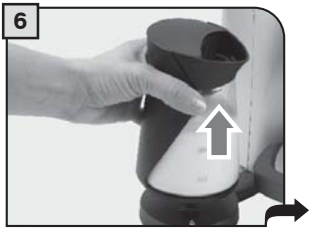
Wait for the milk to be frothed.

The machine will stop automatically after steaming continuously for 2 minutes.
To dispense more steam turn the knob to the (●) position and then back to the position.

5

When the desired quantity of froth has been reached, turn the knob until it is in the rest position (●).

6



Remove the carafe using the handle.

7

Gently swirl the carafe and pour the milk into the cup.

8

Position the cup with frothed milk under the dispensing head. Brew coffee into the cup.

18 BEVERAGE SETTINGS

Every beverage can be programmed according to your individual tastes.

QUICK PROGRAMMING

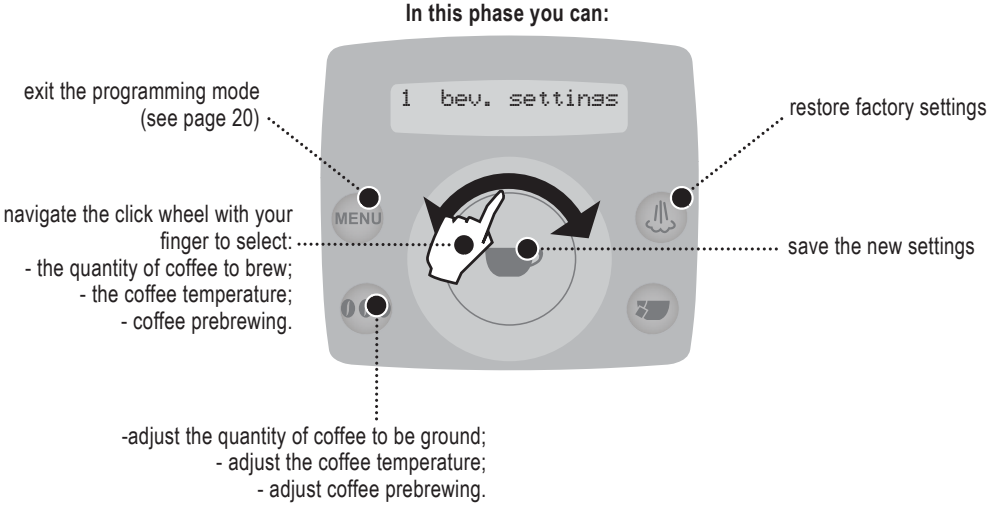
You can program the quantity of coffee that will dispense into the cups when any beverage is selected.
Select the type of beverage you want to program, then press and hold the button until the display shows (for example):

The machine dispenses coffee.
When the desired amount is reached, press the button again.
The display shows:

The dispensed quantity of coffee is memorized and replaces any previous settings.

PROGRAMMING FROM THE "BEVERAGE SETTINGS" MENU

To adjust the settings for preparing beverages: press the **MENU** button and select "bev. settings" by navigating the click wheel with your finger.


In this phase you can:
exit the programming mode (see page 20)
1 bev. settings
restore factory settings
MENU
navigate the click wheel with your finger to select:
- the quantity of coffee to brew;
- the coffee temperature;
- coffee prebrewing.
save the new settings
-adjust the quantity of coffee to be ground;
- adjust the coffee temperature;
- adjust coffee prebrewing.

The following page describes how to program coffee beverages; the programmable settings for each beverage may differ depending on the type of beverage.

1

Check that the water tank and coffee bean hopper are full; place the cup under the dispensing head.

2

Press the **MENU** button.

3

Select “bev. settings”. Press the button to confirm.

4

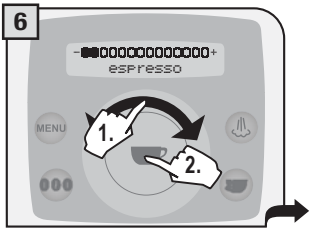
Select the beverage to program. Press the button to confirm.

When the settings are changed, the message on the display starts flashing.
When the changes are saved the message stops flashing.

5

Press the button a few times to adjust the quantity of coffee to be ground or select the use of pre-ground coffee. Press the button to save.

6

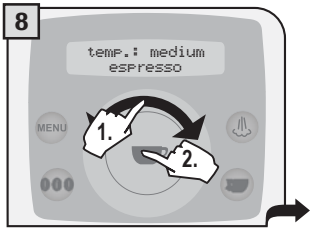


Change the coffee quantity by navigating the click wheel with your finger; confirm with .

7

Press the button for more than two seconds to access the other programmable settings.

8



Change the temperature setting (high, medium, low) by navigating the click wheel with your finger. Press the button to save.

9

Press the button to select the prebrew setting.

10

Change the prebrew value (normal, long, off) by navigating the click wheel with your finger. Press the button to save. Press the **MENU** button to exit.

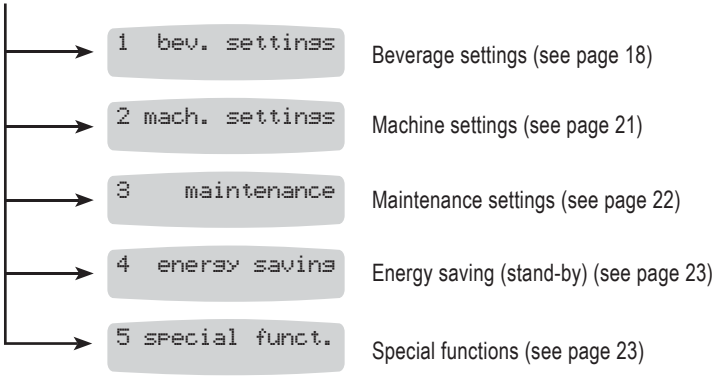
Prebrewing: the grounds are slightly dampened before brewing to bring out the full aroma of the coffee and enhance the flavor.

20 PROGRAMMING THE MACHINE

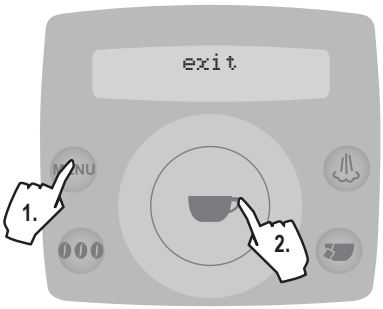
Some of the machine's functions can be programmed according to your individual preferences.

1 Press the **MENU** button.
2 Navigate the click wheel with your finger to:
- select the functions
- change the function settings.

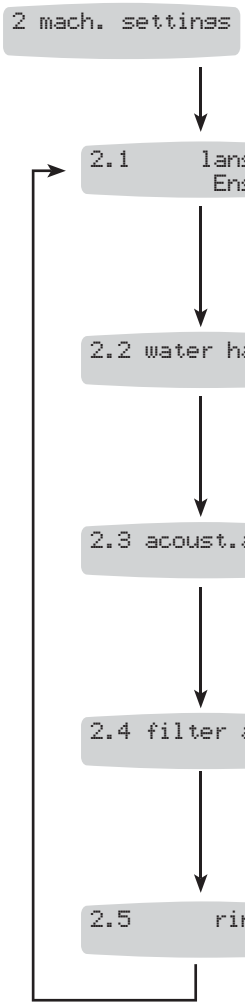
Press the ☕ button to:
- confirm the selection;
- save the new settings.


1 bev. settings
Beverage settings (see page 18)
2 mach. settings
Machine settings (see page 21)
3 maintenance
Maintenance settings (see page 22)
4 energy saving
Energy saving (stand-by) (see page 23)
5 special funct.
Special functions (see page 23)

To exit the programming mode:



MACHINE SETTINGS



To change the machine operation settings, press the **MENU** button, select "mach. settings" and press the button. Navigate the click wheel with your finger.

Change the display language.

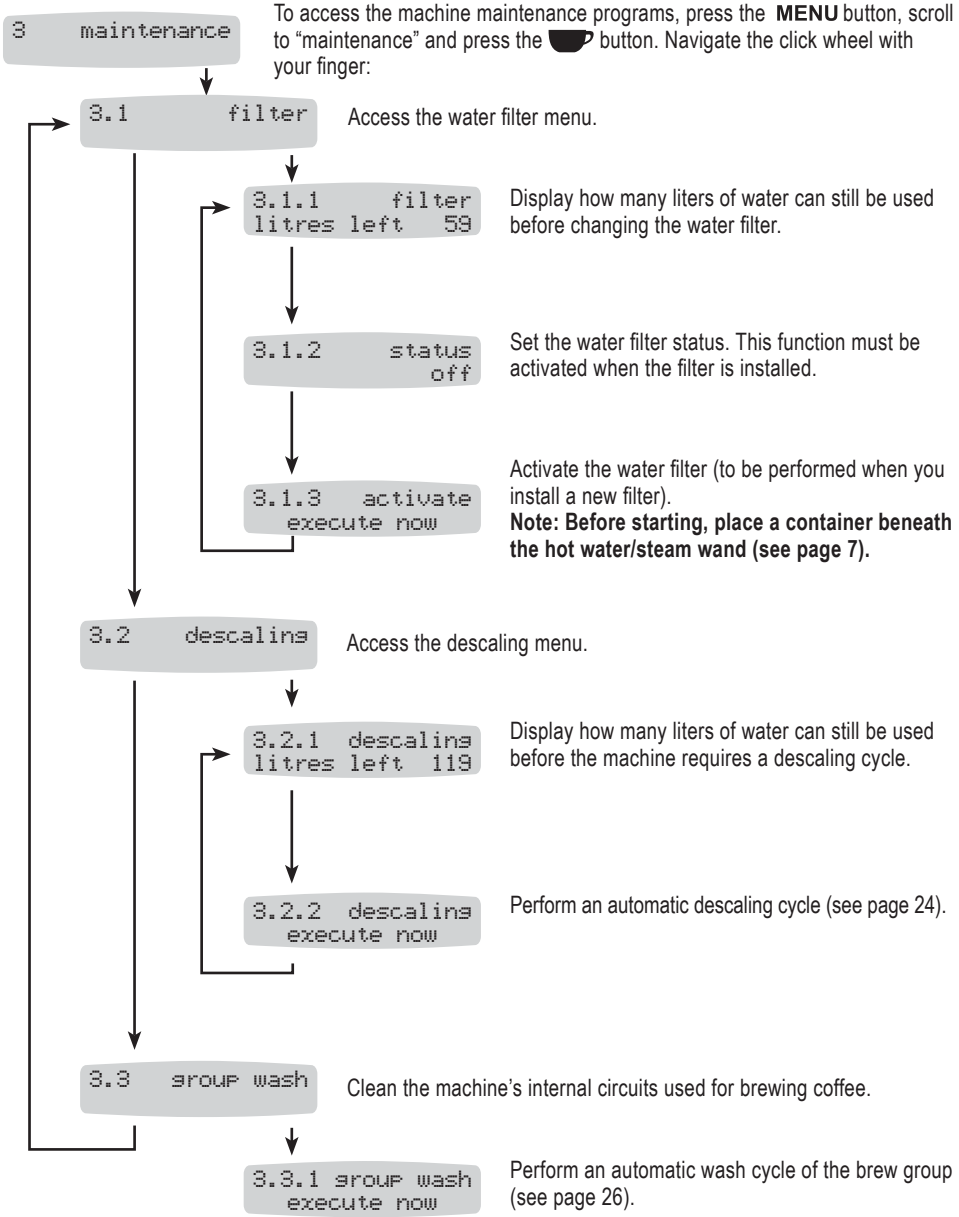
Change the machine water hardness setting.
With the water hardness function you can adjust your machine to the level of hardness of the water you use, so that the machine will request descaling at the right time.
Measure the water hardness as shown on page 6.

Activate/deactivate the acoustic tone each time a button is pressed.

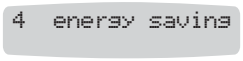
Activate/deactivate the message to replace the water filter. By activating this function, the machine informs the user when the water filter needs to be replaced.

Clean the internal circuits in order to guarantee that beverages are only made with fresh water.
This function is enabled as default by the manufacturer.

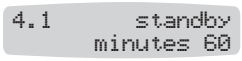
MAINTENANCE


3 maintenance
To access the machine maintenance programs, press the MENU button, scroll to "maintenance" and press the button. Navigate the click wheel with your finger:
3.1 filter
Access the water filter menu.
3.1.1 filter litres left 59
Display how many liters of water can still be used before changing the water filter.
3.1.2 status off
Set the water filter status. This function must be activated when the filter is installed.
3.1.3 activate execute now
Activate the water filter (to be performed when you install a new filter).
Note: Before starting, place a container beneath the hot water/steam wand (see page 7).
3.2 descaling
Access the descaling menu.
3.2.1 descaling litres left 119
Display how many liters of water can still be used before the machine requires a descaling cycle.
3.2.2 descaling execute now
Perform an automatic descaling cycle (see page 24).
3.3 group wash
Clean the machine's internal circuits used for brewing coffee.
3.3.1 group wash execute now
Perform an automatic wash cycle of the brew group (see page 26).

ENERGY SAVING

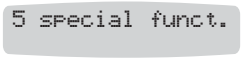


To adjust the energy saving parameters of the machine, press the **MENU** button, select “energy saving” (stand-by) and press the button.

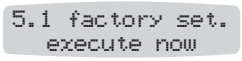


Set the time which must pass before the machine enters the energy saving mode (stand-by). By default, the turn-off delay time is set to 60 minutes.

SPECIAL FUNCTIONS



This menu provides access to the machine’s special functions.
Press the **MENU** button to access, select “special funct.” and press the button.



This menu includes a function which allows you to restore all factory settings. This function is particularly important for restoring the basic parameters.
Note: all custom settings will be lost and cannot be recovered.

Descaling cycle

MENU > maintenance > descaling > execute now

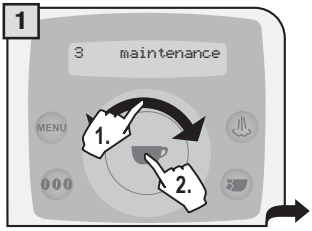
This menu performs the automatic descaling cycle. Descaling is necessary every 1-2 months, when water dispenses more slowly than normal, or when the machine indicates the need to descale. The machine must be turned on and will automatically manage the dispensing of the descaling agent.

A PERSON MUST BE PRESENT DURING THIS OPERATION.
WARNING! NEVER USE VINEGAR AS A DESCALER.

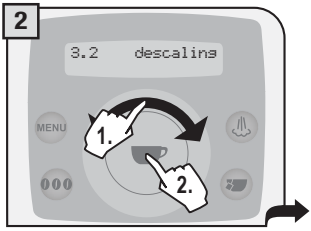
Please use Saeco descaling solution in your machine. It has been specifically developed to preserve performance and functionality throughout the lifetime of the machine and to ensure, with regular use, a high quality delivered product. Saeco descaling solution should be disposed of according to the manufacturer instructions and/or the regulations in the country of use.

Note: before starting a descaling cycle make sure that:
1. a container of adequate size is available;
2. the water filter (if inserted) has been removed.

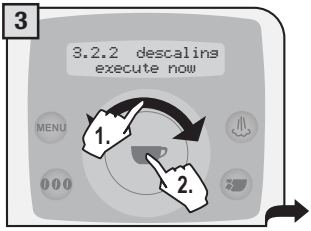
1



2



3



Descaling is performed at a controlled temperature. If the machine is cold, you must wait until it has reached the right temperature; otherwise you must cool the boiler as follows:

If the boiler needs to warm up, the machine does so automatically. When the heating phase is complete, the “open water knob” message appears. Then proceed as described in step 5.

4

5

Place a container beneath the hot water/steam wand.

6

Turn the knob to the position.

7

When the above message appears, the boiler is at the right temperature.

8

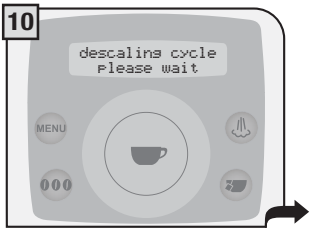
Pour the descaling solution into the tank. Insert the tank into the machine.

9

Press the button to start.

When the solution is finished the following message appears on the display:

10



The machine begins to dispense the descaling solution through the hot water/steam wand. The dispensing occurs at predetermined intervals, in order to allow the solution settle.

11

The intervals are displayed in order to check the progress of the descaling cycle.

12

Remove the water tank, rinse with fresh drinking water to eliminate traces of descaling solution, then refill with fresh drinking water.

Insert the tank back onto the machine.

13

Rinse the machine's circuits by pressing the button.

14

The machine performs the rinse cycle. During the rinse cycle, the machine may require the water tank to be filled.

15

When the rinse cycle is finished the above screen appears. Then the display shows the maintenance screen.

Turn the knob until it is in the rest position (●).

Check the quantity of water contained in the tank and, if desired, install the water filter again or re-insert the small white filter (see page 7).

When descaling is complete, return to the main menu to brew beverages.

Brew Group Washing

MENU > maintenance > group wash

This function is used to clean the machine's internal circuits used for brewing coffee.
To rinse the brew group, simply clean with water as shown on page 28. This wash completes the maintenance process of the brew group. We recommend performing this cycle on a monthly basis (or every 500 coffees), using the Saeco tablets, which can be purchased separately.

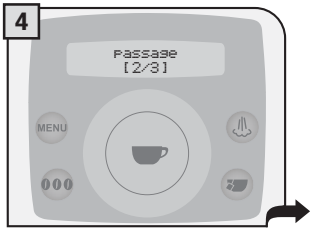
Note: before performing this function make sure that:
1. a large enough container is positioned under the spout;
2. the appropriate tablet for cleaning the brew group has been inserted into the pre-ground bypass doser;
3. the water tank contains a sufficient quantity of water.

THE WASH CYCLE CANNOT BE INTERRUPTED.
A PERSON MUST BE PRESENT DURING THE OPERATION.

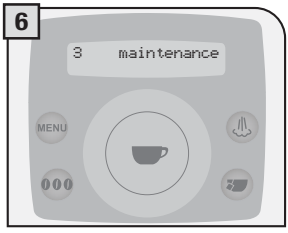
Please refer to page 22 to access the "group wash" menu.
Press the ☕ button to confirm.

Insert the cleaning tablet as shown above.
Press ☕ to start.

Wait for the cycle to begin.



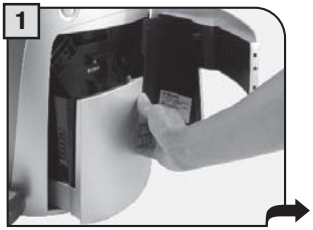
You can check the status of the cleaning cycle on the display.



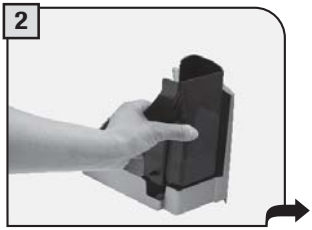
The brew group has been washed. To exit the programming mode, press the MENU button (see page 20).

MAINTENANCE DURING OPERATION

During normal operation, the “empty grounds” message will appear. This operation must be performed when the machine is on.



Remove the dregdrawer.



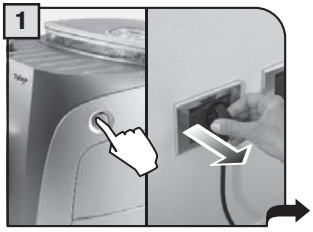
Empty and clean it.

The message to empty the dregdrawer is displayed approximately every 15 coffee cycles. If you remove grounds with the machine off or when not signaled on the display, the count of coffee cycles is not reset. For this reason the machine might display the “empty grounds” message even when the grounds drawer is not full.

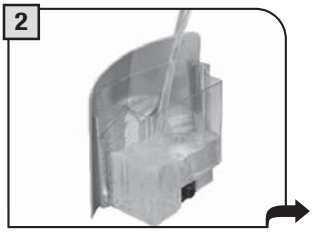
GENERAL MACHINE CLEANING

The cleaning described below must be performed once a week.
Note: if water remains in the tank for several days, do not use it.

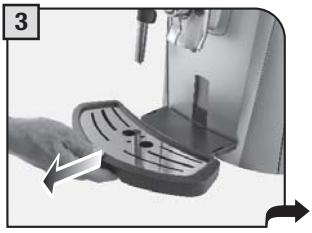
WARNING! Never immerse the machine in water.



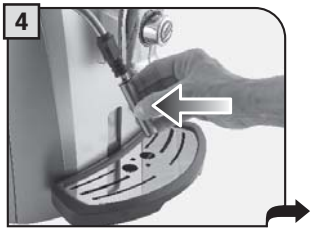
Switch off the machine and unplug it.



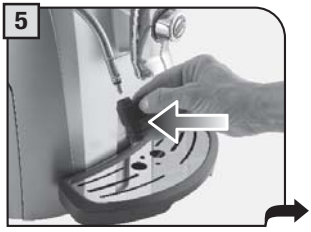
Clean the tank and the cover.



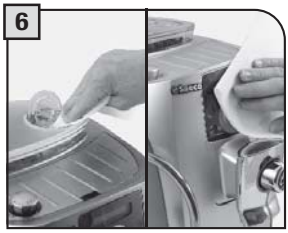
Remove the drip tray, empty and wash it with soap and water. Do not wash it in the dishwasher.



Remove the outer sleeve of the hot water/steam wand; thoroughly rinse it under running water, then re-insert it.



Remove and wash the wand support; then re-insert it.



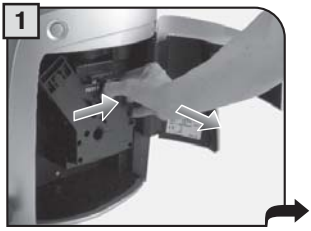
Clean the pre-ground coffee bypass doser with a dry cloth. Wipe the display.

CLEANING THE BREW GROUP

The brew group must be cleaned at least once a week. Before removing the group, remove the dregdrawer as shown in on page 27.
Wash the brew group with lukewarm water.
Lubricate the brew group after approximately 500 brewing cycles. The brew group lubricant can be purchased through Saeco or authorized service centers.

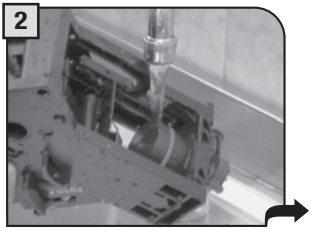
WARNING! Do not wash the brew group with harsh or abrasive detergents or chemicals which could prevent it from operating correctly. Do not wash in the dishwasher.

1



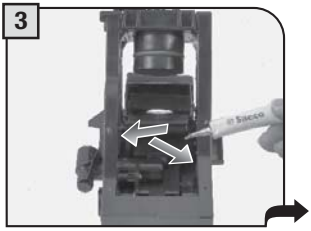
Press the PUSH button to remove the brew group.

2



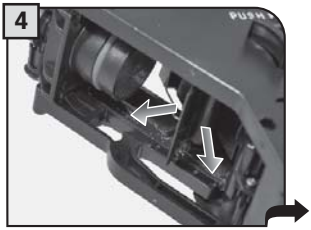
Wash the brew group and the filter and dry.

3



Lubricate the brew group guides using the supplied lubricant.

4

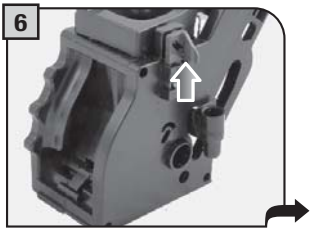


Apply the lubricant evenly on both side guides.

5

Make sure the brew group is in rest position; the two references must match.

6

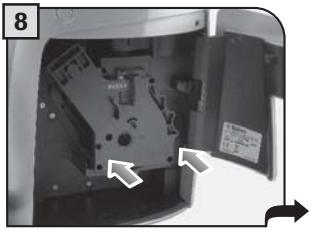


Make sure the components are in the correct position.The hook shown must be in the correct position; to check its position, firmly press the “PUSH” button.

7

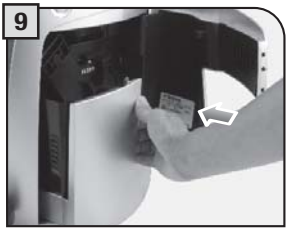
The lever on the rear part of the group must be in contact with the group base.

8



Insert the washed and dried brew group. DO NOT PRESS THE “PUSH” BUTTON.

9



Insert the dregdrawer. Close the service door.

GUIDE MESSAGE THAT APPEARS	HOW TO REMOVE THE MESSAGE
out of service (xx) restart to fix…	(XX) identifies an error code.Turn off and after 30 seconds turn the machine on again to restore normal operation.If the problem persists, call Saeco or an authorized service center and give the code (xx) shown on the display.
close coffee bean lid	Close the coffee bean hopper lid to be able to make a beverage.
fill container wth coffee	Put coffee beans into the bean hopper.
insert the brew group	Insert the brew group in its place (see page 26).
insert grounds drawer	Insert the dregdrawer.
empty grounds	This preliminary warning does not stop the machine from functioning. Proceed until the next message appears.
empty grounds drawer	Remove the dregdrawer and dispose of the used coffee grounds (see page 27 steps 1 and 2). **Note: The dregdrawer must be emptied only when the machine requires it and when the machine is turned on. If you empty the drawer with the machine turned off it will not reset the count of cycles.**
close door	In order for the machine to operate, the side service door must be closed.
fill the water tank.	The tank must be removed and refilled with fresh drinking water.
empty drip tray	Open the side service door and empty the drip tray located under the brew group. **WARNING: WHENEVER THIS MESSAGE APPEARS, BE SURE TO EMPTY THE DREGDRAWER AS WELL.**
change the filter	The water filter must be replaced in the following cases: 1. 60 liters of water have been dispensed; 2. 60 days have passed since its installation; 3. 20 days have passed after the machine's last use. Note: this message only appears when the filter alarm function has been set to "on" (see page 21, menu 2.4).
carafe missing milk island missing	The steam knob has been turned to the position and either the Milk Island has not been installed or the carafe is not positioned correctly. Install the Milk Island or position the carafe correctly. Otherwise, turn the knob until it is in the rest position (●).
descale	A descaling cycle must be performed on the machine's internal circuits (see page 22).
stand-by…	Press the button.

PROBLEMS	CAUSES	SOLUTIONS
The machine does not turn on.	The machine is not connected to the power source.	Connect the machine to the power source.
	The plug has not been plugged into the back of the machine.	Insert the plug into the machine's power socket.
Hot water or steam is not dispensed.	The hole of the hot water/steam wand is clogged.	Clean the hole of the hot water/steam wand using a pin.
Coffee has little crema.	The coffee blend is unsuitable or coffee is not freshly roasted.	Change coffee blend.
	The SBS dial is turned towards the left.	Turn the SBS dial to the right.
The brew group does not come out.	The brew group is out of place.	Turn the machine on. Close the service door. The brew group is automatically placed in the correct position.
	The dregdrawer is inserted.	Remove the dregdrawer first, then the brew group.
The machine grinds the coffee beans but no coffee comes out. (see note)	The water tank is empty.	Fill the water tank and prime the circuit again.
	The brew group is dirty.	Clean the brew group.
	Rare event that occurs when the machine is automatically adjusting the dose.	Brew a few coffees as described in the manual.
The coffee is too weak. (see note)	Rare event that occurs when the machine is automatically adjusting the dose.	Brew a few coffees as described in the manual.
Coffee is brewed slowly. (see note)	The coffee grind is too fine.	Adjust the grinder to a coarse grind (see page 11).
	The brew group is dirty.	Clean the brew group.
Coffee leaks out of the dispensing head.	The dispensing head is clogged.	Clean the dispensing holes with a soft cloth.
The machine grinds the coffee, but coffee does not brew.	The opti-dose adjustment is not at the optimal setting.	Change the opti-dose adjustment (see page 8).

Note: If dealing with an initial start-up or if the coffee blend has been changed, a certain number of coffees must be brewed in order to allow the machine to optimize the parameters.

Please contact Saeco or an authorized service center for any problems not covered in the above table or when the suggested solutions do not solve the problem.

ADDITIONAL INFORMATION FOR THE CORRECT USE OF THE INTENZA WATER FILTER

To correctly use the Intenza water filter, please consider the following instructions:

1 Store the Intenza water filter in a cool area in which the room temperature ranges from +1°C to +50°C (34°F to 122°F). Do not store it in direct sunlight.
2 Carefully read the operating instructions and the safety warnings provided with each filter.
3 Keep the filter instructions together with the manual.
4 These instructions integrate those contained in the manual, as they focus on the specific application of the filter in the machine.

SOS

IN CASE OF EMERGENCY

IMMEDIATELY UNPLUG THE CORD FROM THE OUTLET.

ONLY USE THE APPLIANCE

- Indoors.
- For preparing coffee, hot water and for frothing milk.
- For domestic use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

PRECAUTIONS FOR THE USE OF THE MACHINE

- Do not use the machine for purposes other than those indicated above, in order to avoid danger.
- Do not introduce any substances other than those indicated in the instruction manual.
- During the normal filling of any reservoirs, all nearby reservoirs must be closed.
- Fill the water tank only with fresh drinking water: Hot water and/or any other liquid may damage the machine.
- Do not use carbonated water.
- Do not put fingers or any material other than coffee beans in the coffee grinder.
- Before manipulating the coffee grinder, turn of the machine's main switch and unplug the cord.
- Do not put instant coffee or whole bean coffee in the ground coffee container.
- Only use your finger when operating the LCD screen.

CONNECTION TO ELECTRICAL POWER

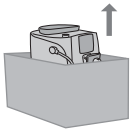
The connection to the electrical network must be carried out in accordance with the safety regulations in force in the user's country.

The machine must be connected to a socket which is:

- compatible with the type of plug installed on the machine;
- suitably sized to comply with the ratings shown on the machine identification plate.
- effectively grounded.

The power cord must not:

- come into contact with any type of liquid: danger of electric shocks and/or fire;
- be crushed and/or come in contact with sharp surfaces;
- be used to move the machine;
- be used if damaged;
- be handled with damp or wet hands;
- be wound in a coil when the machine is being operated.
- Be tampered with.



INSTALLATION

- Choose a solid, stationary flat surface (no more than 2° of inclination).
- Do not install the machine in areas where water could be sprayed.
- Optimal operational temperature: 10°C - 40°C / 50-104 degrees Fahrenheit
- Maximum humidity: 90%.
- The machine should be installed in an adequately lit, ventilated, hygienic location and the electric socket should be within easy reach.
- Do not place on heated surfaces!
- Install it at least 10 cm / 4" from the walls and cooking surfaces.
- Do not use in places where the temperature may drop to a level equal to and/or lower than 0°C / 32 degrees Fahrenheit. If the machine has been exposed to such conditions notify the customer service center, who will have to carry out a safety check.
- Do not use the machine near inflammable and/or explosive substances.
- The machine must not be used in an explosive or volatile atmosphere or where there is a high

concentration of dust or oily substances suspended in the air.
- Do not install the machine on top of other appliances.

DANGERS

- The appliance must not be used by children and persons who have not been informed of its operation.
- The appliance is dangerous to children. When left unattended, unplug from the electrical outlet.
- Keep the coffee machine packaging out of the reach of children.
- Never direct the jet of hot water and/or steam towards yourself or others. Danger of scalding.
- Do not insert objects through the appliance's openings. (Danger! Electrical Current!).
- Do not pull out the plug by yanking on the power cord or touching it with wet hands.
- Warning. Danger of burning when in contact with hot water, steam and the hot water spout.

FAILURES

- Do not use the appliance if a failure has been verified or suspected, for example after being dropped.
- Any repairs must be performed by an authorized customer service center.
- Do not use the appliance with a defective power cord. The manufacturer or its customer service center will have to replace the power cord if damaged. (Caution! Electrical Current!)
- Turn off the appliance before opening the service door. Danger of burns!

CLEANING / DESCALING

- For cleaning the milk and coffee circuits use only recommended detergents provided with the machine. These detergents must not be used for other purposes.
- Before cleaning the machine, the main switch must be turned to OFF (0), unplugged from the socket and cooled down.
- Keep the appliance from coming into contact with splashes of water or immersing in water.
- Do not dry the machine's parts in conventional or microwave ovens.
- The machine and its components must be cleaned and washed after the machine has not been used for a certain period.

REPLACEMENT PARTS

For safety reasons, use only original replacement parts and original accessories.

WASTE DISPOSAL

- The packing materials can be recycled.
- Appliance: unplug the appliance and cut the power cord.
- Deliver the appliance and power cord to a service center or public waste disposal facility

This product complies with eu directive 2002/96/ec.
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

FIRE SAFETY

In case of fire, use Carbon Dioxide extinguishers (CO_2).
Do not use water or dry-powder extinguishers.

EC DECLARATION OF CONFORMITY
EC 2006/95, EC 2004/118,
EC 1992/31, EC 1993/68

SAECO INTERNATIONAL GROUP S.P.A
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declare under our responsability that the product:
AUTOMATIC COFFEE MAKER

SUP 032NR

to which this declaration relates is in conformity with the following standards or other normative documents :

- Safety of household and electrical appliances - General requirements
  EN 60335-1(2002) + A1(2004) + A2(2006) + A11(2004) + A12(2006)
- Safety of household and electrical appliances - Part 2-15
  Particular requirements for appliances for heating liquids
  EN 60335-2-15(2002) + A1(2005)
- Household and similar electrical appliances - Electromagnetic fields - methods for evaluation and measurement EN 50366 (2003) + A1 (2006).
- Household and similar electrical appliances - safety - Part 2-14
  Particular requirements for kitchen machines EN 60335-2-14 (2006).
- Electromagnetic compatibility (EMC) - Requirements for household appliances , electric tools and similar apparatus - Part 1
  Emission EN 55014-1 (2000) + A1 (2001) + A2 (2002).
- Electromagnetic compatibility (EMC)
  Part. 3^ Limits - Section 2 : Limits for harmonic current emissions (equipment input current ≤ 16A for phase) - EN 61000-3-2 (2000)
- Electromagnetic compatibility (EMC)
  Part 3^ : Limits - Section 3 : Limitation of voltage changes , voltage fluctuations and flicker in public low - voltage supply systems , for equipment with rated current ≤ 16 A for phase and not subject to conditional connection EN 61000-3-3 (1995) + A1 (2001)
- Electromagnetic compatibility - Requirements for household appliances , electric tools and similar apparatus - Part 2.
  Immunity - Product family standard EN 55014-2 (1997) + A1 (2001)

Following the provision of the directives: EC 73/23, EC 89/336, EC 92/31, EC 93/68

Gaggio Montano - li, 27/06/2007

R & D Manager
Mr Andrea Castellani

Type SUP-032NR Cod.15001578 Rev.00 del 15-06-08

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The manufacturer reserves the right to change the features of the product without prior notice.

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